



Our Farm to Table Menu

We source responsibly—either from our own farm or from local producers committed to sustainable, ethical practices.

2 Courses & Filter Coffee or Tea -

32

3 Courses & Filter Coffee or Tea -

38

Starters

Vale of Evesham Beetroot (V) (GF)

Whipped Kidderton Goats Cheese, Orchard Apple, Candied Walnuts & Herb Oil
Contains Nuts

St Catherine's Pork Bon Bon (GF)

Apple Ketchup, Crispy Sage, Celeriac & Pickled Apple Remoulade

Mains

St Catherine's Lamb Rump (GF)

Confit Shoulder Croquette, Grilled Baby Gem, Pea Puree, Broad Beans & Rosemary Jus

Courgette & Garden Herb Risotto (GF) (V)

Oxford Blue Crumb, Charred Courgette, Toasted Pumpkin Seeds & Pea Shoots

Desserts

Oaklands Strawberry & Elderflower Tart (V)

Vanilla Mascarpone & Shortbread Crumb

Our Orchard Roasted Pershore Plums (GF) (V)

Local Burnt Honey Parfait, Plum Wine Gel & Candied Walnuts

V - Vegetarian, GF - Gluten Free, GFO - Gluten-Free Option
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.